



PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein
Winemaker: Toni Bodenstein
Total acreage under vine: 43
Estate founded: 1715
Winery production: 2,500 Bottles
Region: Wachau
Country: Austria

Prager Wachstum Bodenstein Grüner Veltliner 2020

WINE DESCRIPTION

Franz Prager, co-founder of the Vinea Wachau, had already earned a reputation for his wines when Toni Bodenstein married into the family. Bodenstein's passion for biodiversity and old terraces, coupled with brilliant winemaking, places Prager in the highest echelon of Austrian producers.

Smaragd is a designation of ripeness for dry wines used exclusively by members of the Vinea Wachau. The wines must have minimum alcohol of 12.5%. The grapes are hand-harvested, typically in October and November, and are sent directly to press where they spontaneously ferment in stainless-steel tanks.

Wachstum, meaning "Growth" or "Cru," is a nursery for Toni Bodenstein who planted 110 different clones of Grüner Veltliner in an abandoned terrace at the top of Achleiten. When initially planted in 1997, the goal of Wachstum Bodenstein was to preserve biodiversity. It is now one of Prager's most sought-after wines.

TASTING NOTES

Prager's stylistic signature is that of aromatic complexity coupled with power and tension. High-density planting and long hang times ensure ripe fruit flavors and concentration, yet allowing leaves to shade the fruit lend vibrant aromatics of grasses, herbs, and wildflowers. Minerality is a constant feature of any Prager wine.

FOOD PAIRING

With minimum alcohol of 12.5%, Grüner Veltliner Smaragd is a robust and full-bodied dry white wine. Its intensity of flavor and ripeness of fruit make it ideal with high-integrity ingredients such as seared white fish or sautéed spring vegetables. Grüner Veltliner is a classic accompaniment to Wiener Schnitzel.

VINEYARD & PRODUCTION INFO

Vineyard name:	Wachstum Bodenstein (Ried Achleiten)
Vineyard size:	2
Soil composition:	Gföler Gneiss
Elevation:	951-1,050 feet
Vines/acre:	3,520
Yield/acre:	1.5 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1997
Harvest time:	November
First vintage of this wine:	2000
Bottles produced of this wine:	2,500

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	48 days
Fermentation temperature:	63 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Length of bottle aging:	2 months
Total SO ₂ :	135 mg/L

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	1.7 g/L
Acidity:	5.9 g/L
Dry extract:	25 g/L